



# WINE AND FOOD SET MENU

Wine Pairing with Set Menu: (includes four courses with four paired glasses of wine 75 ml each )	149
Only Set Menu: (includes four courses with drinks additional)	90

## TO START

2021 Rosemoon with  
Chef's welcome snacks (gf)

## ENTREE

2011 Mangan Sauvignon Blanc Semillon with  
Figs (gf)  
*Geranium crème fraîche, pickled ginger, rye crumbs*  
or  
2019 Legacy Series Sauvignon Blanc with  
Scallops (gf)  
*Miso, furikaki, eggplant puree*

## MAINS

2013 Mangan East Block with  
Gnocchi (gfo)  
*Garden herbs, sundried tomatoes, tomato consommé*  
or  
2020 Kevin John with  
Fish of the day (gf, df)  
*Tamarind, almond, prawn sauce*  
or  
2020 Diana Madeline with  
Shio koji Wagyu beef (df)  
*Garden tomato, beef juice, pomme puree*

## DESSERT

2021 Late Harvest Chenin Blanc with  
Honey mousse (gf)  
*Honey ice cream, almond praline*



## SIDES

Marinated olives	9
Margaret River wood fired bread and Cullen olive oil	12
Roasted potatoes, rosemary salt	14
Garden salad	14

## CHEESES

Cheese board	14	26	32
Quince paste, candy walnuts, honey, fruit loaf, crackers			
One, two or three cheeses			
<i>Please ask the waitstaff for the selection of the day</i>			

## FOR THE LITTLE ONES - MINI SET MENU

Penne, bolognese sauce, parmesan cheese	
<i>or</i>	
Tempura fish, kipfler potatoes	
<i>and</i>	
<i>Scoop of House Made Ice Cream or Sorbet</i>	
<i>Please ask the wait staff for the flavours of the day</i>	
<i>and</i>	
Juice or soft drink	